

Pickled Shrimp

This technique creates shrimp with more pizzazz than traditional poaching – perfect for adding zippy flavor to your favorite salads, sandwiches, and more!

YIELD	PREP TIME	TOTAL TIME
4 SERVINGS	10 MIN	35 MIN

INGREDIENTS

2 cups	White or Apple Cider Vinegar
1 cup	Water
½ Tbsp	Kosher Salt
1 tsp	Mustard Seeds
½ tsp	Celery Seeds
4 each	Whole Allspice (or ¼ tsp ground)
Pinch	Crushed Red Pepper Flakes
2 cloves	Garlic, smashed
2 each	Bay Leaves
1 lb.	Shrimp (16-20), peeled and deveined

CHEF'S NOTES

These Southern style shrimp can be served on their own as an appetizer, but they also are wonderful to have on hand for adding bright, lively flavor to a variety of dishes throughout the week. We like them added to a green, vegetable ribbon, or pasta salad. They also make a tangy topping for avocado toast or stuffed into a sandwich. We also recommend adding delicious flavor to a springtime pesto pasta with peas or our lightened-up cauliflower grits.

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Add all ingredients except the shrimp to a medium sized pot. Bring to a boil then turn down the heat and allow to simmer for 15-20 minutes.
3. Peel and devein the shrimp while the pickling liquid is simmering.
4. Bring the liquid back to a boil and add the shrimp all at once. Turn heat down to low and cook 2-3 minutes, until all shrimp are pink and opaque.
5. Remove the shrimp from the pickling liquid and place on a half sheet tray to cool. Refrigerate immediately. Once cooled, store in an airtight container for 3-4 days.

